

**GOULBURN AP&H SOCIETY SHOW**  
**SECTION 3 FOOD & COOKERY**  
**THEME FOR 2020 "Country Vision"**

Steward: Lorraine McNeil Phone 0428 212 429 - Goulburn Show Office Phone 02 48216813

- \* **New for 2020:** Online entries can be submitted from 3rd February 2020 to 3rd March 2020. Details regarding online entries can be found on our website: [www.goulburnshow.com.au](http://www.goulburnshow.com.au)
  - \* If entering at the GOULBURN BASKETBALL STADIUM please use the General Pavillion Entry Form.
  - \* **Entry forms and fees will also be taken at the GOULBURN BASKETBALL STADIUM, Braidwood Road, Gate 4 on Saturday 29th February & Sunday 1st March 2020 from 12noon to 4pm. Monday 2nd March & Tuesday 3rd March 2020 from 10am to 6pm.**
  - \* Exhibits to be delivered to the GOULBURN BASKETBALL STADIUM on Thursday 5th March 9am to 6pm.
  - \* Judging to take place on Friday 6th March.
  - \* Collection of exhibits will be from **4pm Sunday 8th March until 5pm.** Exhibits not collected by the close of the pavillion may be collected from the Veolia Arena on Monday 9th March from 9am to 5pm. Cooking not collected by 5pm Monday will not be kept.
  - \* **Entry fees** Adults \$1 - Juniors no entry fee
  - \* Each exhibitor is limited to **three (3) entries per class**
  - \* **Prize money** 1st \$4 2nd \$2 - Champion Exhibit prizes as stated
  - \* **Junior Section** Prizes will be ribbons - Champion Exhibit prizes as stated
- CONDITIONS OF ENTRY**
- \* Entries must be arranged on boards or heavy firm cardboard covered in foil, only 2.5 cm larger than the cake
  - \* Please use clear plastic bags or glad oven bags. **NO CLING WRAP.** Please do not use sticky tape to secure bags.
  - \* Packet cakes not accepted unless otherwise stated. Exhibitor's tickets must be displayed with entries.

**OUR THEME FOR 2020 "Country Vision "**

**USE YOUR IMAGINATION**

- 1 OUR THEME FOR 2020 "Country Vision " - by using something from this Schedule  
**1st \$10.00 2nd \$5.00**

**RICH FRUIT CAKE COMPETITION**

- 2 Rich Fruit Cake  
Please see required COMPULSORY Recipe attached on back page  
**\$25 Prize money is sponsored by the Agricultural Societies Council**

**OPEN CAKE SECTION**

- |                               |  |
|-------------------------------|--|
| 3 Sultana Cake (NOT ICED)     | 11 6 Plain Scones                      |
| 4 Date Loaf                   | 12 6 Pumpkin Scones                    |
| 5 Fruit Cake (Own Recipe)     | 13 6 Lamingtons                        |
| 6 Carrot Cake may be frosted  | 14 Sponge Cake jam filled (NOT ICED)   |
| 7 Chocolate Cake (NON PACKET) | 15 Banana Cake iced                    |
| 8 Plum Pudding                | 16 Specialty Cake (Name Variety)       |
| 9 6 Decorated Cup Cakes       | 17 First Time Entrant (Cake of Choice) |
| 10 6 Rock Cakes               |  |

**BEST EXHIBIT FROM CLASSES 3 TO 7**

**BEST EXHIBIT FROM CLASSES 9 TO 13**

**BEST EXHIBIT FROM CLASSES 14 TO 17**

**PRIZE MONIES DONATED BY GOULBURN CWA BRANCH**

**CHAMPION EXHIBIT IN OPEN SECTION**

**VOUCHER DONATED BY TRAPPERS BAKERY GOULBURN**

**SLICES/PIES/BISCUITS**

- |   |   |
|---|---|
| 18 6 Pieces of Caramel Slice                            | 22 6 Anzac Biscuits                         |
| 19 6 Pieces Any Other Mixed Slice, 2 of each            | 23 Apple Pie                                |
| 20 6 Pieces of Shortbread                               | 24 Any Other Pie or Tart                    |
| 21 Plate of Homemade Mixed Biscuits 6 in all, 2 of each | <b><u>Pies to be in foil trays only</u></b> |

**CHAMPION EXHIBIT IN SLICE/PIE/BISCUITS**

**VOUCHER DONATED BY TRAPPERS BAKERY GOULBURN**

## **BREADS - MACHINE & HANDMADE**

- 25 Bread White or Wholemeal Handmade
- 26 Bread White or Wholemeal Machine Made
- 27 Any Other Bread Loaf or Rolls

**CHAMPION EXHIBIT IN BREAD SECTION**  
**VOUCHER DONATED BY TRAPPERS BAKERY GOULBURN**

## **MEN'S SECTION**

- |                       |  |
|-----------------------|--|
| 28 4 Scones Plain     | 31 4 Pumpkin Scones                                  |
| 29 4 Patty Cakes iced | 32 Homemade Slice two varieties - any kind, 6 pieces |
| 30 4 Anzac Biscuits   | 33 Cake of Choice                                    |

**CHAMPION EXHIBIT IN MEN'S SECTION**  
**VOUCHER DONATED BY TRAPPERS BAKERY GOULBURN**  
**TROPHY DONATED BY L & R McNEIL FOR SECTION 31**

## **JUNIOR SECTION (17 years & under)**

**Please include age on entry form** PLEASE USE SMALL TO MEDIUM SIZE PAPER PLATES

- |  |   |
|--|---|
| 34 Orange Cake (NOT ICED)              | 41 4 Chocolate Crackles 10 yrs & under                  |
| 35 6 Patty Cakes 11 yrs & over         | 42 4 Muffins  |
| 36 4 Patty Cakes 10 yrs & under        | 43 4 Anzac Biscuits                                     |
| 37 6 Decorated Cupcakes 11 yrs & over  | 44 4 Homemade Biscuits any kind                         |
| 38 4 Decorated Cupcakes 10 yrs & under | 45 4 Iced & Decorated Commercial Biscuits 4 yrs & under |
| 39 4 Plain Scones                      | 46 4 Iced & Decorated Commercial Biscuits 5 to 8 yrs    |
| 40 6 Chocolate Crackles 11 yrs & over  | 47 4 Iced & Decorated Commercial Biscuits 9 to 12 yrs   |

**JUNIOR TROPHIES DONATED BY ROBYN RYAN FOR EXHIBIT 36 & 38**

## **SPECIAL 2020 JUST FOR THE JUNIORS**

- 48 We are taking teddy on a picnic in a small basket with his favourite food

**1st TROPHY PLUS RIBBON 2nd TROPHY PLUS RIBBON**  
**DONATED BY LORRAINE MCNEIL**

## **DAY CARE SECTION**

**Must enter under day care/preschool name - not individual name**

- 49 4 Decorated Cupcakes
- 50 4 Iced & Decorated Arrowroot Biscuits
- 51 4 Chocolate Crackles with Sprinkles

## **HOME-MADE SWEETS**

- |                               |                                |
|-------------------------------|--------------------------------|
| 52 Small Plate of Fudge       | 54 Small Plate of Marshmallows |
| 53 Small Plate of Coconut Ice | 55 Small Plate of Toffee       |

## **CAKE DECORATING SECTION**

**ALL CLASSES ARE JUDGED ON APPEARANCE ONLY AND NEED NOT BE CAKE BASED**

**Tulle, ribbons, stamens, cardboard, pillars may be used, food coloring must be edible**

- |  |  |
|--|--|
| 56 Novice Decorated Cake Open (any occasion)           | 60 Decorated Mini Cake (First Time Entrant)              |
| 57 Novice Decorated Cake (any occasion) 17 yrs & under | 61 Decorated Plaque not larger than 20cm                 |
| 58 Celebration or Special Occasion Cake Open           | 62 Arrangement of Hand Moulded Flowers (no cake allowed) |
| 59 Mini Cake Novelty                                   |  |

**BEST EXHIBIT FROM CLASSES 56 & 57**  
**GIFT VOUCHER DONATED BY MARLYN MILLS**  
**BEST EXHIBIT FROM CLASSES 58 TO 62**  
**COUNTRY SHOW COOKBOOK BY ASC OF NSW**  
**GRAND CHAMPION FOOD & COOKERY**  
**VOUCHER DONATED BY TRAPPERS BAKERY OF GOULBURN**

## **AGRICULTURAL SOCIETIES COUNCIL OF NSW**

### **Rich Fruit Cake Competition**

The following recipe is compulsory for all entrants:

#### **Here's what you need:**

250g (8oz) sultanas  
250 g (8 oz) chopped raisins  
250g (8oz) currants  
125 g (4 oz) chopped mixed peel  
90 g (3oz) chopped red glace cherries  
90 g (3 oz) chopped blanched almonds  
1/3 cup sherry or brandy  
250 g (8 oz) plain flour  
60 g (2 oz) self raising flour  
1/4 teaspoon grated nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
250g (8oz) butter  
250g (8 oz) soft brown sugar  
½ teaspoon lemon essence

#### **OR**

finely grated lemon rind  
½ teaspoon almond essence  
½ teaspoon vanilla essence  
4 large eggs

#### **Here's what you do:**

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover & leave for at least 1 hour, but preferably overnight.

Sift together the flours and spices  
Cream together the butter and sugar with the essences.

Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½ - 4 hours.  
Allow the cake to cool in the tin

#### **Cake Tips**

- *To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 – 6 pieces and almonds crosswise into 3 – 4 pieces.*
- *Fruit cakes may be round or square.*
- *Cakes to be placed on a covered board.*
- *Oven bags can be used to cover exhibit.*
- *Use a board of appropriate size for size of exhibit.*
- *No cake rack marks on bottom of exhibit.*
- *Do not turn cake upside down.*
- *Do not cut the entry before judging.*
- *Do not ice or decorate cake.*
- *Fruit in fruit cake should be even in size*
- *Cake is cooked evenly, centre is cooked not dry and no burning or cracking of top.*

**\* First place at Goulburn Show will be required to bake a second "Rich Fruit Cake" in order to compete in the Group Final.**

**\* Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.**

**\* Attention Judges – All Fruit cakes are to be cut in half when being judged.**

**\* Prize money is sponsored by the Agricultural Societies Council**